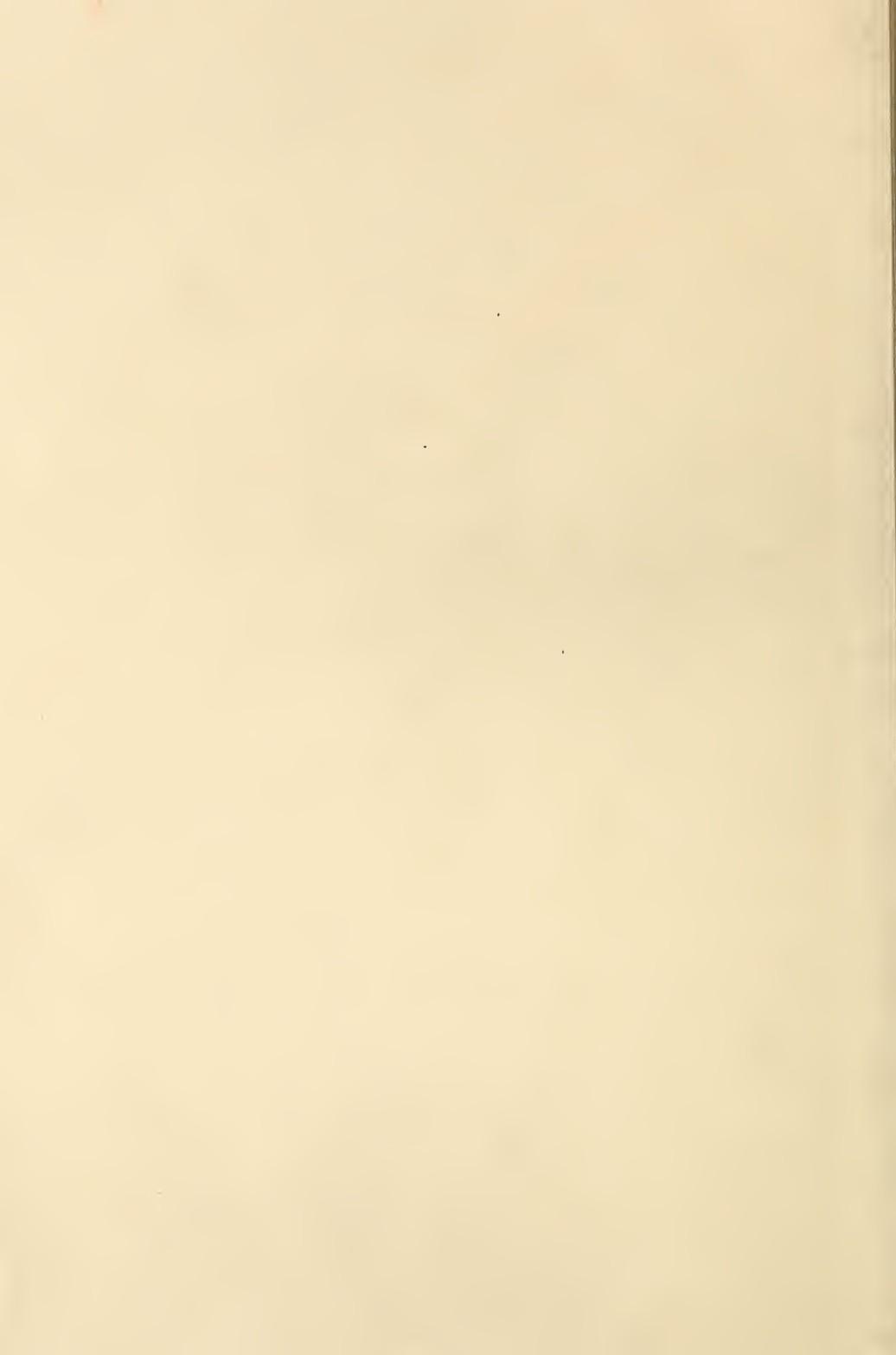


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Edition of January 10, 1912.

United States Department of Agriculture,

DIVISION OF PUBLICATIONS—Circular 7.

JOS. A. ARNOLD, Editor and Chief.

WASHINGTON, D. C., January 5, 1912.

PUBLICATIONS OF THE BUREAU OF CHEMISTRY.

NOTE.—Application for publications in this list should be made to the Editor and Chief of the Division of Publications, United States Department of Agriculture, Washington, D. C. The editions of some of the publications are necessarily limited, and when the supply is exhausted and no funds are available for procuring additional copies, applicants are referred to the Superintendent of Documents, Government Printing Office, who has them for sale at a nominal price, under the law of January 12, 1895. Applicants are urgently requested to ask only for those publications in which they are particularly interested. The department can not undertake to supply complete sets, nor is it allowable to send more than one copy of any publication to an applicant.

REPORTS.

Report of the Chemist for the Year 1890.

Same, 1891.	Same, 1899.	Same, 1903.	Same, 1909.
Same, 1893.	Same, 1900.	Same, 1905.	Same, 1910.
Same, 1897.	Same, 1901.	Same, 1907.	Same, 1911.
Same, 1898.	Same, 1902.	Same, 1908.	

BULLETINS.

[In applying for these bulletins the name of the bureau as well as the number of the bulletin should be given, as "Bureau of Chemistry, Bulletin No. 13."]

- Bul. 13. Foods and Food Adulterants. Part X. Preserved Meats.
14. Record of Experiments at Fort Scott, Kans., in the Manufacture of Sugar from Sorghum and Sugar Canes in 1886.
20. Record of Experiments Conducted by the Commissioner of Agriculture in the Manufacture of Sugar from Sorghum at Rio Grande, N. J.; Kenner, La.; Conway Springs, Douglass, and Sterling, Kans., 1888.
21. Report of Experiments in the Manufacture of Sugar by Diffusion at Magnolia Station, Lawrence, La. Season of 1888-89.
26. Record of Experiments in the Production of Sugar from Sorghum in 1889.
29. Record of Experiments with Sorghum in 1890.
34. Record of Experiments with Sorghum in 1891.
39. Experiments with Sugar Beets in 1893.
46. Methods of Analysis Adopted by the Association of Official Agricultural Chemists, September 5-7, 1895.
47. Proceedings of the Twelfth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., September 5-7, 1895.
48. Zinc in Evaporated Apples.
49. Proceedings of the Thirteenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 6-9, 1896.

- Bul. 53. Chemical Composition of the Carcasses of Pigs.
56. Proceedings of the Fifteenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 11-14, 1898.
57. Proceedings of the Sixteenth Annual Convention of the Association of Official Agricultural Chemists, held at San Francisco, July 5-7, 1899.
61. Pure Food Laws of European Countries Affecting American Exports.
62. Proceedings of the Seventeenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 16-19, 1900.
63. Exhibit of the Bureau of Chemistry at the Pan-American Exposition, Buffalo, N. Y., 1901.
64. The Influence of Environment upon the Composition of the Sugar Beet.
66. Fruits and Fruit Products: Chemical and Microscopical Examination.
67. Proceedings of the Eighteenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 14-16, 1901.
70. Manufacture of Table Sirups from Sugar Cane.
71. A Study of Cider Making in France, Germany, and England, with Comments and Comparisons on American Work.
72. American Wines at the Paris Exposition of 1900: Their Composition and Character.
73. Proceedings of the Nineteenth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., October 2-4, 1902.
74. The Influence of Soil and Climate upon the Composition of the Sugar Beet, 1901.
76. Insecticide Studies.
77. Olive Oil and its Substitutes.
78. The Influence of Environment upon the Composition of the Sugar Beet, 1902.
80. Adulterated Drugs and Chemicals: I. Inferior Drugs and Insidious Methods of Deception. II. Rose Geranium Oil and its Substitutes. III. Phenacetin: Methods of Analysis and Commercial Status.
81. Proceedings of the Twentieth Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 19-21, 1903.
82. Paris Green Spraying Experiments.
84. Influence of Food Preservatives and Artificial Colors on Digestion and Health. Part I. Boric Acid and Borax. Same, Part II. Salicylic Acid and Salicylates. Same, Part III. Sulphurous Acid and Sulphites.
86. Arsenic in Papers and Fabrics.
87. Some Tropical Fruits and their Products: Chemical Composition. I. A Study of Cuban Fruits. II. The Composition of Fresh and Canned Pineapples.
90. Proceedings of the Twenty-first Annual Convention of the Association of Official Agricultural Chemists, held at St. Louis, Mo., September 26-28, 1904.
92. The Effect of Water on Rock Powders.
93. Experiments in the Culture of Sugar Cane and its Manufacture into Table Sirup.
94. Studies on Apples. I. Storage, Respiration, and Growth. II. Insoluble Carbohydrates or Marc. III. Microscopic and Macroscopic Examinations of Apple Starch.
95. The Influence of Environment upon the Composition of the Sugar Beet, 1903.
96. The Influence of Environment on the Composition of the Sugar Beet, 1904, together with a Summary of the Five-year Investigation.

- Bul. 98. Drug Legislation in the United States.
99. Proceedings of the Twenty-second Annual Convention of the Association of Official Agricultural Chemists, held at Washington, D. C., November 16-18, 1905.
100. Some Forms of Food Adulteration and Simple Methods for Their Detection.
101. The Lime-Sulphur-Salt Wash and its Substitutes.
102. Foreign Trade Practices in the Manufacture and Exportation of Alcoholic Beverages and Canned Goods.
103. Experimental Work in the Production of Table Sirup at Waycross, Ga., 1905, together with a Summary of the Four-year Experiment on Fertilization of Sugar Cane.
104. Food Legislation during the Year ended June 30, 1906.
108. Commercial Feeding Stuffs of the United States: Their Chemical and Microscopical Examination.
111. The Fermenting Power of Pure Yeasts and Some Associated Fungi.
112. Food Legislation during the Year ended June 30, 1907. Part I. Federal Laws and Laws of States and Territories, Alabama to New Hampshire, inclusive.
Same, Part II. Laws of States and Territories, New Jersey to Wyoming, inclusive.
113. Injury to Vegetation and Animal Life by Smelter Fumes.
116. Proceedings of the Twenty-fourth Annual Convention of the Association of Official Agricultural Chemists, held at the Jamestown Exposition, Norfolk, Va., October 9-11, 1907.
117. Commercial Sicilian Sumac.
118. Unfermented Apple Juice.
120. The Feeding Value of Cereals, as Calculated from Chemical Analyses.
123. Metabolism of Organic and Inorganic Phosphorus.
124. Chemical Studies of American Barleys and Malts.
125. The Canning of Peas.
127. Influence of Environment on the Composition of Sweet Corn, 1905-1908.
128. Tri-local Experiments on the Influence of Environment on the Composition of Wheat.
130. Manufacture of Denatured Alcohol. Based on Operations of Experimental Still at Washington, D. C., and Course of Lectures Delivered in Connection Therewith.
132. Proceedings of the Twenty-Sixth Annual Convention of the Association of Official Agricultural Chemists, held at Denver, Colorado, August 26-28, 1909.
134. Maple-Sap Sirup: Its Manufacture, Composition, and Effect of Environment Thereon.
136. Shellfish Contamination from Sewage-Polluted Waters, and from Other Sources.
138. Translocation of Plant Food and Elaboration of Organic Plant Material in Wheat Seedlings.
139. American Mineral Waters: The New England States.
141. Experiments on the Processing of Persimmons to Render Them Non-astringent.
142. Studies on Fruit Respiration.
144. Wood Turpentine: Its Production, Refining, Properties, and Uses.
145. Enological Studies. The Chemical Composition of American Grapes Grown in Ohio, New York, and Virginia.
146. Analysis of Sugar Beets, 1905 to 1910, together With Methods of Sugar Determination.

CIRCULARS.

[In applying for these circulars, the name of the bureau as well as the number of the circular should be given, as "Bureau of Chemistry, Circular No. 2."]

- Cir. 2. Changes in and Additions to Methods of Analysis Adopted at the Thirteenth Annual Meeting of the Association of Official Agricultural Chemists, 1896.
3. Needed Reforms in Fertilizer Inspection. Report of the Committee Appointed at the Preliminary Meeting of the Official Inspectors of Fertilizers, 1897.
13. Extracts from the Proceedings of the Association of Official Agricultural Chemists, 1903.
15. Results of Borax Experiment.
16. Revised. Officials Charged with the Enforcement of Food Laws in the United States and Canada. (Revised to July 1, 1911.)
18. Suggestions to Importers of Food Products.
19. Methods for the Detection of Renovated Butter. (Cooperative Work, Association of Official Agricultural Chemists, 1905.)
21. Proposed Regulations Governing the Labeling of Imported Food Products.
24. Analysis of the Mexican Plant *Tecoma mollis* H. B. K.
25. Coloring Matters for Foodstuffs and Methods for Their Detection. A Preliminary Report Made to the Association of Official Agricultural Chemists.
31. General Results of the Investigation Showing the Effect of Salicylic Acid and Salicylates upon Digestion and Health.
33. Report on Methods of Beer Analysis.
34. Examination of Papers.
35. Report on Colors: The Solubility and Extraction of Colors and the Color Reactions of Dyed Fiber and of Aqueous and Sulphuric Acid Solutions.
36. Chemical Methods for Utilizing Wood, Including Destructive Distillation, Recovery of Turpentine, Rosin, and Pulp, and the Preparation of Alcohol and of Oxalic Acid.
37. General Results of the Investigations Showing the Effect of Sulphurous Acid and Sulphites upon Digestion and Health.
38. Extracts from the Proceedings of the Association of Official Agricultural Chemists, 1907.
41. Paper-making Materials and Their Conservation.
42. General Results of the Investigation Showing the Effect of Formaldehyde upon Digestion and Health.
43. Extracts from the Proceedings of the Association of Official Agricultural Chemists, 1908.
51. The Value of Peaches as Vinegar Stock.
52. Extracts from the Proceedings of the Association of Official Agricultural Chemists, 1909.
53. Suggested Modification of the Winton Lead Number.
54. Analysis of Canned Peas and Beans showing Composition of Different Grades.
55. The Influence of Acids and Alkalies on the Activity of Invertase.
57. Experiments on the Preparation of Sugared Dried Pineapples.
58. The Effect of Alcohol on Invertase.
59. The Destruction of the Enzym Invertase by Acids, Alkalies, and Hot Water.
60. A Theory of the Influence of Acids and Alkalies on the Activity of Invertase.
61. How to Kill and Bleed Market Poultry.
62. A Comparison of Beef and Yeast Extracts of Known Origin.

- Cir. 63. Identification of Food Colors. A Tentative Report on the Solubility and Extraction of Certain Colors, and the Color Reaction, of Dyed Fiber and Aqueous and Sulphuric Acid Solutions.
64. Studies of Poultry from the Farm to the Consumer.
66. Extracts from the Proceedings of the Association of Official Agricultural Chemists, 1910.
67. A Method for the Determination of Tin in Canned Foods.
68. Tomato Ketchup under the Microscope; with Practical Suggestions to Insure a Cleanly Product.
69. Improvements in the Knorr Fat Extraction Apparatus.
70. The Comparative Rate of Decomposition in Drawn and Undrawn Poultry.
71. Extraction of Grains and Cattle Foods for the Determination of Sugars: A Comparison of the Alcohol and the Sodium Carbonate Digestions.
72. An Electrically Controlled Constant Temperature Water Bath for the Immersion Refractometer.
73. A Chemical Investigation of the Oil of Chenapodium.
74. Detection and Determination of Small Quantities of Ethyl and Methyl Alcohol and of Formic Acid.
76. Determination of Malic Acid.
77. Determination of Camphor.
78. Changes Taking Place During the Spoilage of Tomatoes, with Methods for Detecting Spoilage in Tomato Products.
79. Tin Salts in Canned Foods of Low Acid Content, with Special Reference to Canned Shrimp.
80. Two New Pieces of Chemical Apparatus. I. Apparatus for the Continuous Extraction of Liquids with Immiscible Solvents Lighter than Water. II. Apparatus for Quantitative Reactions which Depend on the Measurement of an Evolved Gas.
82. The Unification of Reducing Sugar Methods. (A correction.)
83. Deterioration of Eggs, as Shown by Changes in the Moisture Content.
84. Fluorescent Test for Mineral and Rosin Oils.
87. A Modification in the Determination of Malic Acid.

REPORTS OF SUGAR-BEET INVESTIGATIONS.

[In applying for these publications, the name of the bureau as well as the full title of the publication should be given.]

Experiments with Sugar Beets in 1897. Published as a Part of "Progress of the Beet-Sugar Industry in the United States in 1897."

Same, 1898. Same, 1899. Same, 1903.

Analysis of the Sugar Beets Grown in Various States.

MISCELLANEOUS.

[In applying for these publications, the name of the bureau as well as the full title of the publication should be given.]

Food Adulteration.

Memorial Exercises in Honor of the Late John A. Myers.

Model Denatured Alcohol Distillery.

Knife for Killing Poultry.

Methods of Analysis Used in Testing Colors for Certification. (Reprint from Bulletin 147.)

FARMERS' BULLETINS.

[In applying for these publications, the number of the publication should be given, as "Farmers' Bulletin No. 52."]

F. B. 52. The Sugar Beet.

269. Industrial Alcohol: Uses and Statistics.

359. Canning Vegetables in the Home.

- F. B. 377. Harmfulness of Headache Mixtures.
- 393. Habit-Forming Agents.
- 410. Potato Culls as a Source of Industrial Alcohol.
- 429. Industrial Alcohol: Sources and Manufacture.
- 474. The Use of Paint on the Farm.

SEPARATE REPRINTS FROM THE YEARBOOK.

[In applying for these reprints, the number of the separate should be given: "Yearbook Separate No. 137."]

- Y. B. Sep. 137. Utilization of Residues from Beet-Sugar Manufacture in Cattle Feeding.

- 451. The Detail of the Enforcement of the Food and Drugs Act.
- 485. The Manufacture of Flavoring Extracts.
- 529. Inspection of Imported Food and Drug Products.
- 544. The Value of the Shellfish Industry and the Protection of Oysters from Sewage Contamination.
- 552. The Effect of the Present Method of Handling Eggs on the Industry and the Product.

[Cir. 7]



